

Leonhardt

RESTAURANT • CAFÉ

M E N U

at Stuttgarter Platz



Breakfast

DAILY UNTIL 3 PM

French Breakfast 8,5 ^{C,F}

Croissant, butter, jam, fruit

Mediterranean Breakfast 16 ^{A,C,F}

Scrambled eggs with spicy garlic sausage (sucuk), Balkan cheese, Serranoham, cucumbers, tomatoes, olives, butter, fruit, bread basket

Scandinavian Breakfast 18 ^{A,B,C,D,F}

Cured salmon, cream horseradish, jam, herb cheese, scrambled eggs with shrimps, fruit, bread basket

Cheese Breakfast 16 ^{A,C,F}

Four different cheeses, boiled egg, jam, butter, fruit, bread basket

English Breakfast 17 ^{A,C,F}

Two fried eggs, bacon, beans, butter, jam, sausages, fruit, toast

Italian Breakfast 16 ^{A,C,F}

Serrano ham, salami, butter, fruit, scrambled eggs with tomato and mozzarella, bread basket

Farmer's Omelette 15 ^{A,C}

Omelette with potatoes, bacon, onions, pickles, butter, fruit, toast

Mixed Breakfast 16 ^{A,C,F}

Two cheeses, salami, Serrano ham, boiled egg, butter, fruit, bread basket

Breakfast for Two 37 ^{A,B,C,D,F}

Two boiled eggs, salami, ham, butter, cheese selection, jam, honey, Nutella, smoked salmon, cream horseradish, fruit, bread basket, two glasses of sparkling wine 0.1 l or freshly squeezed orange juice 0.1 l

Vanilla Quark 11 ^{E,G}

Mixed fruit, candied walnuts

Crunchy Muesli 11 ^{C,F}

Vanilla quark, mixed fruit, crunchy muesli

Fruit Salad 10

Egg Dishes

Plain 10

Balkan Cheese & Tomato 11 ^F

Garlic Sausage (Sucuk) 12

Salmon Strips 13 ^B

Tomato & Mozzarella 12 ^F

Our egg dishes are prepared with three eggs as scrambled eggs, omelette or fried eggs and served with butter, fruit and toast. ^{A,C,F}

Coffee & Café

Espresso 2,8 ²

Double Espresso 3,9 ²

Caffè crema 3,6 ²

Cappuccino 3,8 ²

Milchkaffee 4,5 ²

Latte macchiato 4,5 ²

Syrup: hazelnut, caramel or vanilla ^{1 2 +I}

Affogato 6,5 ²

Double espresso on vanilla ice cream

Tea 3,9

Earl Grey, Assam, Darjeeling, herbal, chamomile, peppermint, fruit, green tea

Ginger-Peppermint Tea 4,8

Freshly Squeezed Orange Juice 0,2l 4,9 0,4l 6,9

Homemade Lemonade 0,2l 3,9 0,4l 5,9

Raspberry-mint / strawberry-mint
mixed berries-lime / lemon-cucumber

Prosecco Valdo Spumante 0,1l 7,5 0,75l 39

Brut or Rose

Champagner Moët Chandon 0,75l 150

Brut Imperial

Champagner Veuve Cliquot 0,75l 160

Starters & Vegetarian

Soup of the Day 8
Changing daily

Bruschetta 8^C
Tomatoes, onions, olive oil, toasted bread

Humus 8^C
Cold-pressed olive oil, bread

Baked Camembert 12^{A,C}
Cranberries

Beef Carpaccio 16^F
Arugula, truffle oil, Parmesan

Herb Semmelknödel 16^{A,C,F}
Homemade, creamed mushrooms

Antipasti Platter 17^{C,F}
Hummus, grilled vegetables, Serrano ham, dried tomatoes, Balkan cheese, bread

Gratinated Goat Cheese 15^{A,F,G,J}
Caramelized pear, walnuts, lamb's lettuce

Gnocchi 16^{A,C,F}
Dried tomatoes, Balkan cheese, chili-garlic tomato sauce

Pasta Stutti Verde 16^{C,E,G}
Tagliatelle, mozzarella, cherry tomatoes, arugula, Parmesan, basil pesto, roasted pine nuts

Salads

Small Mixed Salad 7^{A,G,J}

Leonhardt Salad 12^{A,G,J}
Mixed salad, cucumber, tomato, bell pepper, apple-walnut dressing

Happy Shepherd 17^{A,G,J}
Mixed salad, olives, pine nuts, caramelized sheep's cheese

Caesar Salad 17^{A,E,G,J}
Chicken breast strips, croutons, Parmesan, Caesar dressing

Kraftprotz 19^{A,G,J}
Arugula salad, seared rump steak slices, dried tomatoes, Parmesan, truffle oil

Angler Friends 17^{A,B,G,J}
Mixed salad, cucumber, tomato, bell pepper, seared zander fillet

Sportsfreund 17^{A,G,J}
Mixed salad, cucumber, tomato, bell pepper, grilled chicken breast, walnuts

Spätzle

*All spätzle dishes are finished in our creamy cheese-and-cream melt.
Our spätzle are homemade and served with fried onions and a small salad.*^{A,E,17}

VEGETARIAN

Leonhardt Cheese Spätzle 16
Pure in the melt

Spinach Spätzle 18
Fresh spinach

Mushroom Spätzle 18
Fresh mushrooms

WITH MEAT

Chicken Spätzle 19
Grilled chicken breast

Pork Strip Spätzle 19
Juicy pork strips

Rump Steak Spätzle 21
Tender filet tips

Flammkuchen

Our flammkuchen are topped with sour cream and cheese, then finished according to each variety.

Classic 16 ^{E,C,5}

Bacon, red onions, leek

Goat Cheese & Honey 17 ^{E,G,C}

Goat cheese, pear, walnut, honey, arugula

Salmon & Arugula 17 ^{B,E,C}

Smoked salmon, red onions, arugula

Mediterranean 16 ^{E,C}

Tomato, olives, Balkan cheese, arugula

Schnitzel

Our schnitzels are served with your choice of French fries or homemade potato salad.

Wiener Schnitzel 26 ^{A,C,J}

Veal schnitzel, cranberries

Schnitzel Wiener Art 21 ^{A,C}

Havelländer apple-fed pork, lemon

Leonhardt Chicken Schnitzel 22 ^{A,C,17}

Tender chicken breast, mushroom cream

Hunter's Schnitzel 23 ^{A,C,17}

Havelländer apple-fed pork, mushroom cream

Farmer's Schnitzel 23 ^{A,C}

Havelländer apple-fed pork, two fried eggs

Horseradish Schnitzel 23 ^{A,C,14}

Havelländer apple-fed pork, horseradish sauce

Pepper Schnitzel 23 ^{A,C,17}

Havelländer apple-fed pork, pepper sauce

Cordon Bleu 23 ^{A,C,J}

Havelländer apple-fed pork, filled with ham and cheese

Meat & Fish

Grilled Chicken Breast 20 ^F

Filled with ricotta and spinach, market vegetables, rosemary potatoes

Calf's Liver Berlin Style 20 ^{C,F}

Apple wedges, onions, mashed potatoes

Wiener Saftgulasch 20 ^{A,C,F}

Homemade semmelknödel

Argentinian Rump Steak 200g 25 ^F

French fries, Mediterranean herb butter

Grilled Salmon Fillet 22 ^{B,C,F}

Truffled creamed kohlrabi, rosemary potatoes

Pan-Fried Zander Fillet 21 ^{B,C,F}

Truffled creamed kohlrabi, herb potatoes

Matjes Fillet 16 ^{C,F}

Fried potatoes, housewife sauce, salad

Pasta Leonhardt 18 ^{B,C,E,17}

Tagliatelle, salmon strips, spinach, lobster sauce

Dessert

Homemade Cake 5,5 ^{A,C,E,G}
Fresh daily

Crème Brûlée 9 ^{A,F}
Blueberry sauce, vanilla-flavored ice cream

Marillenknödel 10 ^{A,C,F}
Yogurt ice cream

Apple Strudel 9 ^{C,F}
Vanilla sauce

Affogato 6,5 ^{2,F}
Double espresso on vanilla ice cream

Hot Drinks

Espresso 2,8 ²

Double Espresso 3,9 ²

Espresso Macchiato 3,2 ²

Double Espresso Macchiato 4,2 ²

Caffè Crema 3,6 ²

Large Caffè Crema 4,6 ²

Decaf Coffee 3,6

Latte Macchiato 4,5 ²

+ hazelnut / caramel / vanilla ^{1,2} +I

Cappuccino 3,8 ²

Large Milchkafee 4,5 ²

Hot Chocolate with Cream 4,5

Tea 3,9

Earl Grey, Assam, Darjeeling, herbal, chamomile, peppermint, fruit, green tea

Fresh Ginger Tea 4,5

Fresh Peppermint Tea 4,5

Fresh Ginger-Peppermint Tea 4,8

+ Lactose-free or oat milk +0,5

Aperitifs

Aperol Spritz 0,2l 8,9 ¹
Aperol, Prosecco, soda, orange

Leonhardt Spritz 0,2l 8,9 ¹
Lime, mint, passion fruit nectar, Prosecco, soda

Hugo 0,2l 8,9 ¹
Lime, mint, elderflower syrup, Prosecco, soda

Sarti Spritz 0,2l 8,9 ¹
Sarti, Prosecco, soda, lime

Limoncello Spritz 0,2l 8,9 ¹
Limoncello, Prosecco, soda, mint

Campari Spritz 0,2l 8,9 ¹
Campari, Prosecco, soda, orange

Non-Alcoholic Leonhardt Spritz 0,2l 7 ¹
Lime, mint, passion fruit nectar, soda

Valdo Spumante „Origine“ 0,1l 7,5 0,75l 39
Brut or Rosé

Champagner Moët Chandon 0,75l 150
Brut Imperial

Champagner Veuve Clicquot 0,75l 160

Campari 0,2l 11 ¹
Orange juice or soda

Gin Tonic 0,2l 11 ³

Mojito 0,2l 13 ¹
White rum, fresh lime, mint, cane sugar, soda

Caipirinha 0,2l 12
Cachaça, fresh lime, cane sugar

Open Wines

White & Rose Wines	0,1l	0,2l	0,5l	Red Wines	0,1l	0,2l	0,5l
Bianco Sicilia IGT Monte Pietroso – Sizilien Harmonious and full-bodied	4,9	7,9	17	Bordeaux AOP Weingut Rousseau – Bordeaux Red berries, juicy and powerful	4,9	7,9	17
Kallfelz Riesling trocken Animating aroma, fresh and finely mineral taste	4,9	7,9	17	Nero D'Avola IGT Monte Pietroso – Sizilien Powerful, red wild berries	4,9	7,9	17
Rosé Saint Laurand trocken Frédéric Corpel-Languedoc, Frankreich	4,9	7,9	17	House Red Wine From the oak barrel	4,5	6,5	
White or Red Wine Spritzer		6,5	15				

Bottle Wines 0,75l

White Wines

Gascogne Blanc IGP 36
Nicolas Duffour – Cote des Gascogne
Lime and tropical fruit, fresh, balanced, aromatic,
medium-bodied

Sauvignon Blanc IGT 42
Laurent Miquel – Languedoc
Tropical fruit, fresh, aromatic, balanced,
medium-bodied

Brezza Bianci IGT 36
Cantina Lungarotti – Umbrien
Pear, mango, elderflower, juicy-refreshing, light

Red Wines

Primitivi IGT „Piluna“ 36
Castello Monaci – Apulien
Cherry jam, pepper, liquorice, concentrated-soft,
powerful

Ventoux Rouge AOC 45
Famille Perrin – Rhone
Cassis, blackberry, pepper, spicy-full-bodied, powerful

Tempranillo Finca Enguera DO 34
Bio Vegan – Bodegas Enguera – Valencia
Red fruit, spicy, silky tannins, medium-bodied

Draft Beer 0,3l 4,2 0,5l 5,9

Oberdorfer Hell
Jever
Erdinger Hefe Hell
Tegernseer

Bottled Beer

Erdinger Kristall 0,5l 5,5
Erdinger Hefe dunkel 0,5l 5,5
Erdinger Hefe hell alcohol-free 0,5l 5,5
Jever Fun 0,0% alcohol-free 0,33l 4,5
Jever alcohol-free 0,33l 4,5
Berliner Weiße red or green ¹ 0,33l 4,9

Soft Drinks

Coca Cola ^{1 2} 0,2l 3,5 0,4l 4,9

Coca Cola Zero ^{1 2 12}

Fanta ¹⁵⁶

Sprite ⁵

Tonic Water ³

Ginger Ale ¹

Bitter Lemon ³

Table Water still or sparkling

Vöslauer still 0,25l 3,5 0,75l 6,9

Vöslauer sparkling

Fruit Juices

Apple Juice naturally cloudy 0,2l 3,5 0,4l 4,9

Orange Juice

Rhubarb Nectar naturally cloudy

Passion Fruit Nectar

Mango Nectar

Blackcurrant

Juice Spritzer

Homemade Refreshments

Raspberry-Mint 0,2l 4,5 0,4l 5,9

Strawberry-Mint

Mixed Berries-Lime

Lemon-Cucumber

Our homemade refreshments are prepared with soda, ice cubes and the selected fruit blend.

Digestifs

Herbal / Bitter / Clear / Vermouth 2cl 4

Aperol ¹ / Campari ¹ / Jägermeister ¹

Ramazzotti ¹ / Averna Amaro Siciliano ¹

Fernet Branca ¹ / Menta ¹ / Sambuca

Grappa Frattina Chardonnay / Korn

Williamine / Malteserkreuz Aquavit

Martini Bianco or Rosso 5cl 6

Whisky / Whiskey / Cognac

Johnnie Walker Red Label¹ 4cl 7

Ballantine's 40%¹ 4cl 7

Chivas Regal 12 Jahre¹ 4cl 9

Glenfiddich 12y Speyside 40%¹ 4cl 9

Tullamore Dew normal 40%¹ 4cl 8

Jim Beam ¹ 4cl 7

Jack Daniels ¹ 4cl 8

Remy Martin VSOP ¹ 2cl 6

Hennessy Fine de Cognac ¹ 2cl 6

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RESTAURANT • CAFÉ

Leonhardt Restaurant Café

Stuttgarter Platz 21

10627 Berlin

Telefon: 030 498 77 840

info@leonhardt-restaurant.de

www.leonhardt-restaurant.de

ADDITIVES & ALLERGENS

*If you have any questions about allergens or ingredients,
please ask our service team.*

ADDITIVES

- 1 with colouring
- 2 contains caffeine
- 3 contains quinine
- 4 with sweetener
- 5 with preservative
- 6 with antioxidant
- 7 flavour enhancer
- 8 phosphate
- 9 sulphurised
- 10 blackened
- 11 with a type of sugar and sweetener
- 12 contains a source of phenylalanine
- 14 milk protein
- 15 with egg white
- 16 prepared using milk
- 17 prepared using cream
- 18 nitrite curing salt / preserved
- 19 with nitrate / preserved
- 20 with taurine

ALLERGENS

- A egg
- B fish
- C gluten-containing cereals
- D crustaceans
- E lupins
- F milk
- G nuts
- H tree nuts
- I celery
- J mustard
- K sesame
- L soy
- M sulphites
- N molluscs

All prices are in Euro and include the applicable VAT.